



# GEORGIA DEPARTMENT OF HUMAN RESOURCES Food Service Establishment Inspection Report

**Establishment Name:** El Ranchero Mexican Restaurant #7  
**Address:** 596 Crosstown Rd

**City:** Peachtree City **Time In:** 3:00 pm **Time Out:** 4:15 pm

**Inspection Date:** 4/16/2010 **CFSM:** Carlos ArturoVidriorodriguez;Carlos Sanchez(10/13)

**Purpose of Inspection:** Routine: ☒ Follow-Up: ☐ Complaint: ☐  
Preliminary: ☐ Other: ☐  
**Risk Type:** 1 ☐ 2 ☒ 3 ☐ **Permit#:** 1-9205

	Last Score	Grade	Date
'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.'	86	B	12/8/09
'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.'	68	U	11/23/09

CURRENT SCORE	CURRENT GRADE
82	B
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO	Supervision	
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties	
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1B. Hands clean and properly washed	
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
	<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices-Subcategory 2	
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth	
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	
3	IN	OUT	NA	NO	Approved Source	
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature	
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected	
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Protection from Contamination-Subcategory 2	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		4-2A. Food stored covered	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces: cleaned & sanitized	

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		5-1A. Proper cooking time and temperatures	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer Advisory-Subcategory 2	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods	
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperatures	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Date Marking-Subcategory 2	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition	
7	IN	OUT	NA	NO	Highly Susceptible Populations	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		7-1. Pasteurized foods used; prohibited foods not offered	
8	IN	OUT	NA	NO	Chemicals	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		8-2A. Food additives: approved and properly used	
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	
9	IN	OUT	NA	NO	Conformance with Approved Procedures	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan	

## GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Compliance Status					COS	R
10	OUT	Safe Food and Water, Food Identification			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
11	OUT	Food Temperature Control			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
12	OUT	Prevention of Food Contamination			3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act			3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

Compliance Status					COS	R
14	OUT	Proper Use of Utensils			1 point	
	<input type="radio"/>	14A. In-use utensils: Properly stored			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>
15	OUT	Utensils, Equipment and Vending			1 point	
	<input type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15C. Nonfood-contact surfaces clean.			<input type="radio"/>	<input type="radio"/>
16	OUT	Water, Plumbing and Waste			2 points	
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>
17	OUT	Physical Facilities			1 point	
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>
18	OUT	Pest and Animal Control			3 points	
	<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>

<b>Person in Charge (Signature):</b>	<b>(Print)</b>	<b>Date:</b> 4/16/2010 3:00:00 PM
<b>Inspector (Signature):</b>	<b>Follow-up:</b> Yes <input type="radio"/> No <input checked="" type="radio"/>	<b>Follow-up Date:</b>

# Food Service Establishment Inspection Report Addendum

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**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)**

<b>Establishment</b> El Rancho Mexican Restaurant #7	<b>Permit</b> 1-9205	<b>Date</b> InspectionDate2
<b>Address</b> 596 Crosstown Rd	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk/ steak/chicken (WIC)	38/42/42	Salsa (mild-ice bath)	40	Cut olives (prep top)	36
Ground beef (WIF)	6	Salsa in cups (ice bath)	41	Guacamole (under-counter cooler)	33
Steak/ shrimp (WIF)	8/6	Queso fresco (upright cooler)	38	Steak (cooking on stove)	148
Shell eggs (WIC)	41	Dressing/ olives/ salsa (upright cooler)	38/41/44	Sauce/ rice/ chicken	134/156/149
Tilapia/ cheese sauce (WIC)	42/37	Pintos- just cooked- starting to cool	156	Taco meat/ cheese sauce	135/150
Stock/ sauce (WIC)	38/38	Fries/ shrimp (upright freezer)	10/8	Chicken (hot held)	142
Shredded cheese (WIC)	37	Ice cream (upright freezer)			
Salsa (ice bath)	53	Guacamole/ pico (prep top)			

Item Number	
S4	4-2A All food items must be kept covered at all times when not actively in use. Cup of ice cream and pan of breaded shrimp uncovered in upright freezer. Ice used for drinks uncovered in bar area.
S6	6-1A All potentially hazardous food items/ items requiring refrigeration must be held at 41 degrees or below. Salsa held on ice bath at 53 degrees and shrimp and steak held in drawer unit at 46-47 degrees.
S14	14B Ensure that all clean equipment/ utensils are protected and separated from unclean dishes/ dishes waiting to be washed. Unclean dishes stacked high on table with clean equipment and utensils stored hanging close to unclean items.
S17	17B Ensure that dumpster doors and lids are kept closed when not actively in use. Dumpster open. 17C Repair/ replace any cracked/ broken floor tiles in facility as needed.

**Person in Charge (Signature)**

**Date**

**Inspector (Signature)**

**Date** 4/16/2010 3:00:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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